E. Engel
Ulrich

Food Technology

AUTHOR INDEX, VOLUME 4, 1950

Alexander, P. E. 190
Alstrand, D. V. 129
Amerine, Maynard A. 177
Andersen, Ariel A. 188
Anderson, Edward E. 335
Anderson, R. B. 297
Atkinson, F. E. 133
Ayres, John C. 21, 118, 199

Baier, W. E. 469
Bailey, Glen F. 344
Ball, C. Olin 75
Ball, R. N. 30
Barton, R. R. 15
Bartron, Lester R. 439
Baten, William Dowell 277
Bayes, A. L. 151
Bean, R. C. 247
Beavens, E. A. 232, 339
Bell, Thomas A. 77, 157
Benjamin, H. A. 129
Bennett, Bernice B. 258, 264, 268
Berglund, R. M. 174
Betzold, C. W. 297
Bhatia, Darshan S. 357
Blount, J. Prescott 332
Boggs, Mildred M. 5, 94, 282
Bohart, G. S. 94
Bose, A. N. 54
Boyd, J. M. 450
Boyen, John L. 206
Brant, A. W. 168
Bratzler, Lyman 348
Braun, O. G. 190
Brekke, J. E. 383
Brewer, Wilma D. 258, 264
Brockington, S. F. 396
Brown, A. H. 121
Burke, Martin V. 21
Burton, Laurence V. 503

Cairncross, S. E. 308
Campbell, H. A. 492
Carr, W. J. 297
Cartwright, L. C. 252
Cathcart, William H. 209
Chandler, F. B. 285
Clifcorn, L. E. 109, 450
Cochran, Jeanne 321
Cooke, N. E. 245
Cowan, J. C. 105
Cramer, A. B. 400
Crowther, H. E. 164
Cusick, J. T. 329

Deas, Catherine P. 62
Deatherage, F. E. 313, 366
Deeds, Floyd 40
Dietrich, W. C. 5
Draudt, H. N. 313
Dugan, L. R., Jr. 457
Dutton, H. J. 105
Dykstra, K. G. 419

Eastmond, E. J. 94
Easton, Nelson R. 439
Elder, L. W. 434
Esselen, W. B., Jr. 63, 411
Etchells, John L. 77, 157
Evans, C. D. 105

Fagerson, I. S. 411
Feaster, J. F. 190
Fellers, Carl R. 15, 17, 63, 335
Fieger, E. A. 409
Foda, I. Omar 182
Foreman, Elsie M. 83, 237

Gaddis, A. M. 498
Geddes, W. F. 441
Gibbons, N. E. 118
Goldblith, S. A. 84
Goresline, Harry E. 426
Graham, Earl 225
Guadagni, D. C. 319
Guyer, R. B. 142

Hankins, O. G. 33, 498
Hanson, Helen L. 71, 194, 430
Harrison, S. 434
Hart, E. B. 337
Hayes, Kirby M. 426
Heald, Henry T. 382
Heberlein, D. G. 109
Hendel, Carl E. 344
Hess, Ernest 477
Highlands, M. E. 285
Hills, Claude H. 327
Hiner, R. L. 498
Hollis, F., Jr. 492
Holmes, Arthur D. 92
Horton, Mary B. 430
Husaini, S. A. 313, 366

Ide, L. E. 142
Imes, Paul V. 125
Ingalls, Ruth 258, 264
Ireland, Louise 457

Jackson, J. M. 129
Jaquith, J. B. 30
Johnson, Gestur 237
Jones, Ivan D. 157

Kaplan, Arthur M. 474
Kauffman, W. R. 33
Keller, Wm. L. 301
Kelley, Louise 268
Klose, A. A. 71
Kramer, Amihud 142
Kraybill, H. R. 457
Kunkle, L. E. 313, 366

Lee, Frank E. 466
Legault, R. R. 194, 286
Leinbach, L. R. 194
Levins, Arthur S. 15, 17, 335
Lindquist, F. E. 5
Lineweaver, Hans 71, 430
Little, Donald H. 69
Litwiller, Earl M. 275
Longrée, Karla 98
Lucas, F. H. 121

MacAllister, R. V. 492
McColloch, R. J. 232, 339
McCready, R. M. 19
MacGillivray, John H. 489
McKinnon, McKay, Jr. 25
Mackintosh, Hugh 379
Maclay, W. D. 19
McNally, E. H. 316
Majumder, A. C. 54

Makower, Rachel Uhvits 46, 403
Markel, Michael F. 375
Marshall, R. E. 311
Masure, M. P. 94
Mayer, M. M. 237
Mayo, Martha E. 33
Medoff, S. 109
Meeker, Edward W. 361
Michener, H. David 188
Mills, W. Carlos 279, 485
Mitchell, Harold S. 50
Mitchell, William A. 135
Morr, Mary L. 348
Morris, H. J. 247
Morse, Roy E. 279, 485
Moser, Helen A. 105
Moser, Roy E., Jr. 426
Moss, Sidney A. 114
Mundt, J. Orvin 291
Murphy, J. R. 321
Mylne, Ann M. 43

Nanz, Robert A. 252
Neville, Harvey A. 439
Ney, P. W. 354
Nickerson, J. T. R. 84
Nielsen, B. W. 232, 339

Ogilvy, W. S. 199
Ohlson, Margaret A. 258, 348
Olliver, Mamie 370
Olson, R. L. 247
O'Neil, J. H. 450
Osborne, William W. 474

Parker, M. E. 223
Patron, A. 17
Patton, A. R. 83
Paul, Pauline 264, 268, 348
Pearce, Jesse A. 416
Pederson, Carl S. 466
Peryam, David R. 390
Peterson, G. T. 450
Phillips, Guy Frank 291
Plummer, Joan 258, 264
Powers, John J. 279, 485
Powers, Myron J. 496
Prescott, Samuel C. 305
Pritchett, D. E. 469
Proctor, Bernard E. 84, 303, 357
Pryor, Dean E. 57
Ptak, L. R. 109

Rafferty, Joan P. 268
Reddi, R. Ramamurti 63
Rich, Richard 166
Riester, D. W. 190
Rose, W. Gordon 230
Rushton, J. H. 223

Sane, Ruth H. 279, 485
Schaal, A. A. 460
Scott, L. E. 142
Seegmiller, C. G. 43
Shuman, A. C. 481
Simonson, H. D. 88
Sjöström, L. B. 308
Slater, Lloyd E. 10
Smith, S. E. 419
Solowey, Mathilde 474
Southcott, B. A. 354
Spicknall, N. H. 316

Staley, Carroll H. ... 481
Steinkraus, Keith H. ... 21
Stevens, J. W. ... 469
Stewart, George F. ... 168, 199
Stirton, Margaret H. ... 327
Stoloff, Leonard ... 138
Strachan, C. C. ... 133
Stumbo, C. R. ... 321
Sulzbacher, William L. ... 33, 386
Swartz, VeNona W. ... 390

Tabachnick, Joseph ... 30
Talburt, William F. ... 194, 286, 383, 496
Tarassuk, N. P. ... 88
Tarr, H. L. A. ... 62, 245, 354
Taylor, Doris H. ... 344
Tobey, Helen L. ... 258, 264
Truesdail, Roger W. ... 272
Tubiash, Haskell ... 474
Tyler, Cornelia A. ... 252

Van Dellen, Ed. ... 30
Vaughn, Reese H. ... 30, 182
Vibrans, F. C. ... 457
Volwiler, Ernest H. ... 463

Wade, W. H. ... 129
Walker, L. H. ... 496
Walter, E. D. ... 19
Ward, Alice Collings ... 46, 282
Wedding, G. T. ... 30
Wellman, H. R. ... 219
Whittenberger, R. T. ... 311
Wiegand, Ernest H. ... 275
Winegarden, H. Margaret ... 430
Wolf, Paul A. ... 294
Wolford, E. R. ... 241
Wolk, J. ... 316
Woolley, Frank K. ... 423

Young, O. C. ... 447
Younkin, S. G. ... 350

SUBJECT INDEX, VOLUME 4, 1950

Acetaldehyde-ammonia mixture, fluorescence development in ... 416
Aerobacter, salt tolerance in ... 182
Agricultural products, price stabilization of ... 219
Agriculture, effect of mobilization on ... 423
Allyl thiourea, effect on peroxidase activity of apple tissue ... 67
Amino acids, in fish muscle, effect of high-voltage cathode rays on ... 357
Ammonia, see acetaldehyde-ammonia mixture
Amylases, activity in wheat flours ... 441
Antibiotic substances, food preservation with ... 188
Apple juice, prevention of oxidation in milling of apples ... 133
Apples
  dehydrofrozen ... 496
  firmness determination by tenderometer ... 319
  flavor for pies ... 327
  oxidation prevention in milling of ... 133
  peroxidase activity of ... 63
  processing of, leaching losses ... 43
  storage life prolongation, carbon dioxide for ... 58
Ascorbic acid
  effect on peroxidase activity of apple tissue ... 66
  in frozen milk ... 297
Australia, food technology in ... 39

Babcock, Stephen Moulton, biography ... 337
Bacon, factors affecting keeping quality of ... 33
Bacteria, food spoilage, thermal death time curves ... 321
Baking industry, industrial and production trends in ... 209
Baking technology, role of enzymes in ... 441
Beans, processing quality of ... 247
Beef (see also Meat)
  biochemistry as related to tenderness ... 313, 366
  effect of boning on cooking losses ... 348
Blanching of peas, effect on quality and nutritive value ... 109
Blood, human, iron retention in ... 167
Blueberry juice, chemical composition of ... 285
Browning
  of dehydrated vegetables ... 344
  of evaporated milk ... 88
  of defrosted frozen fruit ... 245

Cabbage, dehydrated, browning during storage ... 344
Candy, hard, manufacture of ... 400
Canned food
  nutritive value ... 258, 264, 269
  processing, agitating in ... 450
Cantaloupes, decay control using nitrogen trichloride ... 59
Carbon dioxide, to control spoilage of fruits and vegetables ... 58
Carbonyl enediols, retarding browning of fruit ... 245
Carotene, changes in vegetables during storage ... 269
Carrots, dehydrated
  browning during storage ... 344
  starch coating to enhance storage life of ... 94
Cathode rays, effect on amino acids in fish muscle ... 357
Caviar
  preservation by canning ... 15
  tyrosine crystals in ... 17
Cephalins, micromethod for detecting enzymatic breakdown of ... 230
Cereals, breakfast, see Food, breakfast
Champagne, from N. Y. state grapes ... 329
Chemical agents in food ... 460, 503
Chemical residues in food ... 25, 460, 503
Chemical washes, to control spoilage of fruits and vegetables ... 60
Cherries, red tart, measuring firmness of ... 311
Chicken a la King, frozen, quality retention in ... 430
Chicken fat, butylated hydroxyanisole as antioxidant for ... 457
Chickens, see poultry
Chocolate Bloom ... 439
Citric acid, use with antioxidants ... 457
Citrus fruits, decay control with nitrogen trichloride ... 58
Citrus juices
  control of enzymatic flocculation in ... 469
  sugars in ... 19
Confectionery sweeteners, composition and properties of ... 361
Corn, whole kernel, influence of packing conditions on process requirements of ... 129
Corn oil butylated hydroxyanisole as antioxidant for ... 457
Cream, whipping, pressurized packaging of ... 225
Cucumber, fermentation, sorbic acid as inhibitor of scum yeast in ... 291
Cucumber brines
  pectin-splitting enzyme in, detection of ... 157
  yeast films on ... 77

Dates, processing and packaging of ... 232
Date-tree juice, dehydration of ... 54
Decco process ... 61
Dehydroacetic acid, as microbiological inhibitor ... 294
Dextrose
  composition and properties of commercial ... 361
  effect on peroxidase activity of apple tissue ... 66
Dog food, butylated hydroxyanisole as antioxidant for ... 457
Drying by infra-red radiation ... 481
Dual-standard test ... 394
Duo-trio test ... 392

Education of food technologist, see food technologist
Eggs
  dried, quantitative estimation of *Salmonella* in ... 117
  fresh
    temperature effect on bacterial infection in ... 316
    thermostabilization of ... 426
  powder, fluorescence development in ... 416
Egg white, fermentation by streptococci ... 474
"Electro-sensing" as a measuring tool for food process control ... 10
Enzymes, role in milling and baking technology ... 441
Exchange Ridgelimeter, assessment of jelly grade of pectin by means of ... 370

FAO Conference, fifth session 119
Fats
  butylated hydroxyanisole as antioxidant for 457
  edible, production of 50
Fermentation of California green olives 30
Fish
  freezing, storing and transporting 447
  muscles of, effect of high-voltage cathode rays on amino acids in 357
  processing, see also salmon processing
  processing
    engineering advances in 174
    technological problems in 164
  products
    amino acid composition of 62
    bacterial spoilage control in 477
    vitamin B_{12}-active substances in 354
Flavor, measurement of differences in 390
Flavor profiles 308
Flour, amylase activity of 441
Fluorescence of evaporated milk 88
Food
  ally of democracy 75
  chemical agents in, legal control 375, 460, 503
  insecticidal residues, toxicity of 25
  liability trends 114
  preservation of, by antibiotics 188
  spoilage bacteria, thermal death time curves of 321
  stabilization with nitrogen of 151
  sulfited, scoring techniques for 282
  transportation
    air 332
    marine 301
Food, breakfast, manufacture of 396
Food, canned, see Canned food
Food, Drug, and Cosmetic Act
  application to food raw materials bearing chemical residues 25
  provisions of 375
Food, frozen, see Frozen foods
Food industry
  consulting laboratory services 272
  course of study for engineers 223
  industrial mobilization, effect on 379
  relation to pharmaceutical industry 463
Food process control, "Electro-sensing" as measuring tool 10
Food technologist
  training
    Massachusetts Institute of Technology 303
    Oregon State College 275
    University of Massachusetts 335
  trends in education 382
Frozen foods
  apples, dehydrofrozen 496
  fish, freezing, storing and transporting 447
  fruit spreads, sucrose hydrate formation prevention in 383
  meat, microorganism survival in 386
  milk, effect of ascorbic acid on 297
  orange juice, bacteriological studies of 241
  peas
    dehydrofrozen 286
    steam blanching, effect on quality and nutritive value 194
    storage temperature, effect on quality 5
  potatoes, quality of 98
  poultry
    bone darkening in 168
    preparation and storage 430
  sanitation practices in the production of 419
  shrimp, handling problems 409
  vegetables, preparation and storage of 430
Fruit
  enzymatic browning of 245
  peeling of, effect of temperature and exposure on 206
  spoilage reduction in 57
  ultraviolet absorption of polyphenolic substances from 237
Fruit spreads, frozen
  hermetic sealing 383
  invert sugar use in 383
  storage temperature control in 383
  prevention of sucrose hydrate formation 383

Glass containers, heat transfer studies with 411
Glucose-glycine mixture, fluorescence development in 416
Glutamate, see monosodium glutamate
Glutathione, effect on peroxidase activity of apple tissue 67
Glycine, see Glycose-glycine mixture
Grapes
  champagne making, use for 329
  sulfur dioxide to reduce decay in 58
Guaiacol, for measurement of peroxidase activity of apple tissue 63

Hydrogen peroxide, effect on peroxidase activity of apple tissue 65
Hydrolysate, see protein hydrolysate

Ices, chemical, to reduce spoilage of fruits and vegetables 61
Industrial mobilization, effect on food industry 379
Infrared rays, drying by 481
Insecticides, toxicity studies of 25, 40
Insects, in meat packing plants 166
Institute of Food Technologists*
  history 305
  student chapters 120

Laboratories, consulting, services to food industry 272
Lactic acid in wines 177
Lard
  butylated hydroxyanisole as antioxidant for 457
  processing of 50
Lipases, of cereal grains 441
Lipoxidase, role in milling technology 441

Mackerel tissues, changes in 84
Meat (see also Beef)
  frozen, microorganism survival in 386
  press fluid and palatability of 498
  putrefactive anaerobic spores, determining incidence of 21
Meat packing plants, insects found in 166
Milk
  evaporated, browning and fluorescence of 88
  frozen, effect of ascorbic acid on 297
  pasteurized, ascorbic acid destruction in 92
Milling technology, role of enzymes in 441
Monosodium glutamate, detection in foods 83
Moss, irish, preparation of extractive solutions from 138

Nitrogen, for stabilizing food products 151
Nitrogen trichloride, to control decay of fruits and vegetables 58
Nuts, butylated hydroxyanisole as antioxidant for 457

Odor-testing, dual-standard test for 394
Oils, edible
  production of 50
  taste panel evaluation of 105
Olives, experimental bulk fermentation of California green 30
Onions
  decay control using nitrogen trichloride 59
  dehydrated, browning during storage 344
  irrigation effects on 489
Orange juice
  canned, influence of storage conditions on 190
  frozen, bacteriological studies 241
Organoleptic tests, reaction of age groups to 277
Ozone, to control spoilage of fruits and vegetables 58

* The Financial Statement of the I.F.T. for 1949 appeared in the January issue, the Proceedings of the Council Meeting of May 21 in the July issue, and the Constitution (adopted August 20) in the October issue of *Food Technology*.

Packaging, pressurized ... 225
Peach juice, preparation and storage of ... 466
Peanut oil, butylated hydroxyanisole as antioxidant for ... 457
Peas
  blanching, effect of ... 109
  dehydrofrozen ... 286
  evaluation of quality of ... 142
  frozen
    steam blanching, effect of ... 194
    storage temperature, effect on quality ... 5
  off-flavor development from bruising ... 46
  processed, tenderness and maturity measurement on ... 403
Pectins
  ammoniated, properties and structure of ... 135
  jelly grading, factors affecting ... 370
Peppers, decay control using nitrogen trichloride ... 59
Peroxidase activity of apple tissue ... 63
Pest control operators ... 69
Pharmaceutical industry, relation to food industries ... 463
o-Phenylenediamine, for measurement of peroxidase activity of apple tissue ... 63
Phosphoserines, micromethod for enzymatic breakdown of ... 230
Pimiento
  acidification and calcium firming of ... 485
  pH and acidity of ... 279
Polygalacturonase activity in cucumber salt stock ... 157
Potatoes
  cooked, frozen, quality of ... 98
  dehydrated, browning during storage of ... 344
Poultry
  frozen
    bone darkening in ... 168
    preparation and storage of ... 430
  stored, off-odor and slime development in ... 199
Propyl gallate, as antioxidant with butylated hydroxyanisole ... 457
Protein hydrolysate, detection in foods ... 83
Pyrogallol, for measurement of peroxidase activity of apple tissue ... 64

Riboflavin, changes in vegetables during storage ... 258

Salmon processing ... 174
Salmonella in dried egg products, estimation of ... 117
Salt, see Sodium chloride
Shortening
  characteristics ... 50
  processing ... 50
Shrimp, fresh and frozen, handling problems ... 409
Sirup, corn, composition and properties of ... 361
Sodium chloride
  manufacturing methods, review of ... 125
  effect on peroxidase activity of apple tissue ... 67
Sorbic acid, as inhibitor of scum yeast in cucumber fermentations ... 291
Spices, flavor evaluation ... 252
Starch
  coating for dehydrated carrots ... 94
  evaluation methods ... 492
Subtilin, food preservation with ... 188
Sucrose
  composition, properties of commercial ... 361
  effect on peroxidase activity of apple tissue ... 66
Sugars in citrus juices ... 19
Sugar, invert
  composition and properties of commercial ... 361
  in fruit spreads ... 383
Sulfur dioxide
  effect on peroxidase activity of apple tissue ... 65
  to reduce decay in grapes ... 58
Syrup, see Sirup

Taste tests
  duo-trio and triangular ... 390
  panels for ... 39, 308
    edible oils ... 105
    sulfited foods ... 282
  statistics, applications of ... 434
Tenderometer, use for determining apple slice firmness ... 319
Thiamine, changes in canned vegetables during storage ... 264
Thiourea, effect on peroxidase activity of apple tissue ... 67
Tomato paste, pectic changes during processing of ... 339
Tomato puree, color measurement of ... 350
Tomatoes, decay control using nitrogen trichloride ... 59
Toxicity studies, significance of ... 40
Triangular tests ... 393, 434
Turkey meat steaks, freezing preservation of ... 71
Tyrosine, crystals in cavier ... 17

Vegetables
  carotene changes during storage of canned ... 269
  dehydrated, nonenzymatic browning during storage of ... 344
  fresh, spoilage reduction in ... 57
  peeling of, effect of temperature and exposure on ... 206
  riboflavin changes during storage of canned ... 258
  thiamine changes during storage of canned ... 264
Vitamin B_{12}-active substances, in fish products ... 354

Waxes, to reduce spoilage of fruits and vegetables ... 61
Wetting agents, temperature effects ... 121
Wine, lactic acid in ... 177
Wrapping materials
  butylated hydroxyanisole as antioxidant for ... 457
  treated, to control fruit and vegetable spoilage ... 59

Yeasts, film, on cucumber brines ... 77